

Thanksgiving Catering

Appetizers

Carrot Apple or Potato Leek Soup \$15 Pint \$25 Quart

Tuscan Kale Caesar Salad \$50 Half Tray \$95 Full Tray

Manchego, red onion, garlic breadcrumb

Beet, Apple and Goat Cheese Salad \$50 Half Tray \$95 Full Tray

Arugula, squash, apple cider-maple dressing, walnuts

Cuban Croquettes \$55 Half Tray \$100 Full Tray

Ham, pork, swiss, potato, side of honey mustard and relish

Rigatoni Bone Marrow Bolognese \$65 half \$125 full

Braised Beef and Pork, Carrot, tomato, Onion, Celery, Ricotta

Main Courses

Herb Crusted Turkey Breast \$90 Half Tray \$170 Full Tray

Whole Roasted Turkey \$160 Full Tray

20 pound and sliced

Rosemary-Dijon Pork Loin \$90 Half Tray \$170 Full Tray

Sweet potato and squash mash, bacon-dijon cream sauce, fresh parsley

Red Wine Braised Short Rib \$90 Half Tray \$170 Full Tray

Sage-Garlic Mash potato, red wine mushroom-demi glace, herbs

Paprika Lemon Pepper Chicken \$75 half \$140 Full Tray

battered chicken breast, lemon glaze, herbs

PLACE CUSTOM BUTCHER ORDERS TODAY!

Sides

Half Tray \$55 Full Tray 100

Turkey Gravy \$25 qrt

Cranberry sauce \$20 qrt

Au poivre \$30 qrt

Half Trays feed 6-8
Full Trays Feed 14-16

Traditional Stuffing

Apple Bacon Vanilla Glazed Brussels

Cinnamon-Maple Roasted Squash

Garlic Mashed Potatoes

Breadcrumb Bacon Mac and Cheese

Candied Granola Sweet Potato Mash